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PATENT
54874.000013
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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re the Application of:

Margaret Kilibwa

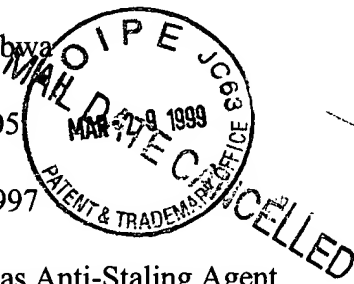
Serial No.: 08/796,305

Filed: February 7, 1997

Title: Polydextrose as Anti-Staling Agent

Group Art Unit: 1761

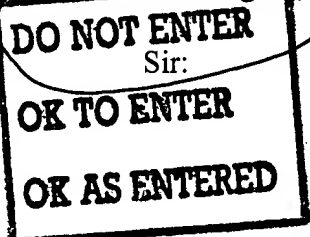
Examiner: T. Tran Lien



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PETITION FOR TWO-MONTH EXTENSION OF TIME
AND AMENDMENT RESPONSIVE TO FINAL REJECTION

Assistant Commissioner for Patents
Washington, D.C. 20231

Sir:

PETITION FOR TWO-MONTH EXTENSION OF TIME

Applicant respectfully requests a two-month extension of time under 37 C.F.R. § 1.136(a) for responding to the Office Action, dated November 10, 1998, in the above-identified patent application. Accordingly, it is respectfully requested that a two-month extension of time until April 10, 1999 be granted.

Our check in the amount of \$380.00 is attached to cover the two-month extension fee. In the event any variance exists between the amount enclosed and the Patent Office charges, please charge or credit any difference to the undersigned's Deposit Account No. 50-0206.

AMENDMENT RESPONSIVE TO FINAL REJECTION

Please amend the claims as follows.

Sub C12
30. (Amended) A method of making a baked product having improved anti-staling properties, the method comprising the steps of:

B1
forming a baking dough by combining flour, yeast, water, and water-soluble polydextrose anti-staling agent in an amount of about 1 percent to about [5] 10 percent by [flour] weight, based on the weight of the flour [and glycerol monostearate in an amount of about 0.1 percent to about 1 percent by flour weight]; and
baking the dough.

31. (Amended) The method of claim 30 wherein said polydextrose is [added] present in the baking dough in an amount of from about [2] 4 percent to about [3] 10 percent by [flour] weight, based on the weight of the flour.

Claim 38, line 2, change "taken" to --selected--.

Sub C25
B2
39. (Amended) A method of making a baked bread product having improved anti-staling properties, the method comprising the steps of: